

Spec. Code: 0909
Occ. Area: 10
Work Area: 381
Prom. Line: none
Prob. Period: 6 mo.
Effective Date: 01/29/97

GRILL COOK

Function of Job

Under general supervision from a designated supervisor, to prepare and serve foods as required.

Characteristic Duties and Responsibilities

1. cooks foods on a grill as required
2. slices buns
3. sets up steam tables for serving
4. prepares necessary foods for service from grill and steam table
5. serves hot foods from steam table and grill
6. cuts and serves pies
7. makes and serves cold sandwiches and beverages
8. assists in soda fountain as required
9. takes cash for sales
10. performs other related duties as assigned

MINIMUM ACCEPTABLE QUALIFICATIONS

CREDENTIALS TO BE VERIFIED BY PLACEMENT OFFICER

none

PERSONAL ATTRIBUTES NEEDED TO UNDERTAKE JOB

1. knowledge of standard grill and fountain equipment, processes, and utensils
2. ability to follow simple instructions and to be trained on the job

3. cleanliness